



Oysters

2, 6 or 10 oysters served on crushed ice with lemon wedges.



2 or 6 oysters: small coloured plate. 12 oysters: large coloured plate.

Contains Shellfish

INGREDIENTS

- 2, 6 or 10 oysters
- Large scoop of ice (approx. 25-30 cubes), crushed or whole
- Optional: ground black pepper
- Optional: Tabasco

METHOD

- 1 Shuck fresh oysters, or defrost frozen oysters according to OB method.
- 2 Place the ice in the blender and pulse once or twice.
- 3 Place crushed ice on a coloured plate and place oysters on top of the ice.
- 4 Garnish with lemon wedges.
- 5 Serve with black pepper grinder, Tabasco sauce and oyster forks.

GARNISH

- 1, 2 or 3 lemon wedges
- 1g spring onion (green garnish)

EQUIPMENT

- Oyster shucker

TIPS

- If using frozen oysters, defrost according to OB method.
- Always check for pieces of shell left behind during shucking.



Food safety

From the SOP - what the kitchen must not skip on this dish.

SEAFOOD PRODUCTS

SOP 6 - Bar and Deli

Prawns Prince Marinated 2 Days Prawns King 2 Days Mussels Cooked 1 Day White Bait Defrosted 1 Day Calamari Tubes/Heads Portions 3 Days Pre-made panko prawns 2 days Whole fish defrosted 3 Days Oysters Fresh in oyster tank 7-10 Days Hake 3 Days Platter Fish 3 Days White Fish Fillets 3 Days Salmon Fillets 3-4 Days Salmon Fillets Fresh 3-4 Days



ON THE PASS

Oysters

Plate - 2 or 6 oysters; small coloured plate, 12 oysters; large coloured plate.
Method and video links are on page 1.